

Chocolate Boston Cream Pie

1 cup all-purpose flour
1 cup sugar
1/3 cup cocoa Powder
½ teaspoon baking soda
6 Tablespoons butter, softened
1 cup milk
1 large egg
1 teaspoon vanilla extract

Chocolate Glaze:

2 tablespoons water
1 Tablespoon butter
1 Tablespoon corn syrup
2 Tablespoons cocoa powder
¾ cup confectioner's sugar
½ teaspoon vanilla extract

Garnish: (Choose 3)

1 fresh strawberry, 1-3 cherries, chocolate curls/shavings, 1 mint leaf, whipped topping

Cake:

1. Preheat oven to 350 degrees F.
2. Grease and flour one 9-inch round baking pan.
3. In a 3-quart mixing bowl sift flour, sugar, cocoa and baking soda.
4. Add butter, milk, egg and vanilla; beating on low speed of an electric mixer until all ingredients are moistened.
5. Beat on medium speed for 2 minutes.
6. Pour into prepared pan.
7. Bake 30 to 35 minutes or until a wooden toothpick inserted in center comes out clean.
8. Cool 10 minutes; remove from pan to wire rack.
9. Cool Completely.

Chocolate Filling:

½ cup granular sugar
¼ cup Cocoa Powder
2 Tablespoons cornstarch
1 ½ cups Half'n Half (light cream)
1 Tablespoon butter
1 teaspoon vanilla

1. In a 2-quart saucepan stir together sugar, cocoa and cornstarch over medium heat; gradually stir in light cream.
2. Cook over medium heat, stirring constantly, until mixture thickens and begins to boil. Boil 1 minute, stirring constantly; remove from heat.
3. Stir in butter and vanilla. Press Plastic wrap directly onto surface. Cool Completely. Place in refrigerator to speed cooling process.

Chocolate Glaze:

1. In a 1-quart saucepan heat water, butter and corn syrup to boiling. Remove from heat; immediately stir in cocoa. With a whisk, gradually beat in powdered sugar and vanilla until smooth; cool slightly.

Presentation: Cut cake into two thin layers. One layer cut side up on a platter; spread with filling. Top with second layer, cut side down. Drizzle Glaze over top of cake along it to drip over sides. Chill for glaze to set. Cut into 8 portions. Plate and garnish creatively.